

APPETIZERS

GARLIC BREAD

ROGUE CREAMERY BLUE CHEESE FONDUE.
VOTED WORLD'S BEST CHEESE 9.

WAGYU MEATBALLS

BEEF BOLOGNESE, WHIPPED RICOTTA, GRILLED SOURDOUGH 16.

DOUBLE SMOKED BACON

BLACK-PEPPER MAPLE GLAZE 16.

COLOSSAL CRAB CAKE

MEYER LEMON AÏOLI 28.

BATTERED ONION RINGS

WHITE GARLIC REMOULADE 12.

SHRIMP COCKTAIL

SHAVED CELERY, VODKA-SPIKED COCKTAIL SAUCE 20.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

PACIFIC CLAMS, DOUBLE-SMOKED BACON 12.

CARAMELIZED ONION SOUP

COWGIRL CREAMERY CHEESE, MADEIRA, CROUTON 11.

CAESAR

OLIVE OIL CROUTONS, GRANA PADANO 12.

THE WEDGE

BACON, TOMATOES, BLUE CHEESE, CRISPY SHALLOTS 12.

SIDES

MASHED POTATOES

BROWN BUTTER 8.

ROASTED HEIRLOOM CARROTS

TRUFFLED HAZELNUTS, CHEVRE, TARRAGON 14.

BACON MACARONI & CHEESE

BACON, PARMESAN, CHEDDAR, MOZZARELLA 14.

PARMESAN-TRUFFLE FRIES

FRESH HERBS, GREEN ONION 'RANCH' 9.

ROASTED BROCCOLINI

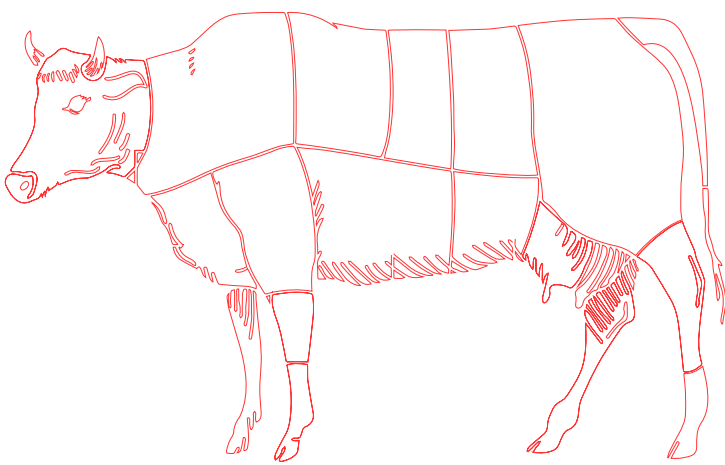
FONTINA AND CHEDDAR FONDUTA 10.

ROASTED ASPARAGUS

CHIMICHURRI 14.

CORN OFF THE COB

CHILE-LIME BUTTER, QUESO FRESCO, RED ONION 10.



ALL-NATURAL BEEF, CUT, SEASONED &
GIVEN THE MJ STAMP OF APPROVAL.

TOMAHAWK TUESDAYS | 3-COURSE DINNER FOR TWO - 99.00
EVERY TUESDAY - RESERVE YOUR TABLE TODAY

SURF & TURF FRIDAYS | 3-COURSE DINNER FOR TWO - 99.00
EVERY FRIDAY - RESERVE YOUR TABLE TODAY

GENERAL MANAGER BRIAN NAPIANY
EXECUTIVE CHEF CORY CHUNN

SUMMER 2020

STEAKS

MJ'S DELMONICO {16oz}

USDA PRIME, DRY-AGED 45 DAYS, GINGER-BALSAMIC JUS 69.

NEW YORK STRIP {14oz}

USDA PRIME, WET-AGED 28 DAYS 54.

DRY AGED PORTERHOUSE {34oz}

LINZ HERITAGE ANGUS, GRILLED LEMON, ARUGULA 99.

HAND-CUT RIBEYE {14oz}

USDA PRIME, SHISHITO PEPPER SALSA, CHARRED ONION 56.

FILET MIGNON {10oz}

BÉARNAISE BUTTER 57.

ADD ON

GARLIC CREAM SHRIMP 12.

BUTTER POACHED LOBSTER TAIL 25.

ROGUE CREAMERY BLUE CHEESE CRUST 7.

CHIMICHURRI SAUCE 4.

STEAKSMANSHIP

SEASONAL, UNPARALLELED STEAKS, FIT FOR A KING.

CHEF'S CUTS

PRIME BONE-IN RIBEYE {24oz}

USDA PRIME, WET-AGED 28 DAYS, PICKLED RED ONION 79.

TOMAHAWK {32oz}

WET-AGED 28 DAYS, ARUGULA SALAD, 99.

LINZ HERITAGE PRIME BONE-IN NEW YORK {20oz}

DRY-AGED 45 DAYS, WAGYU BEEF FAT BUTTER 81.

LEGENDARY FLIGHT 265.

FILET MIGNON {10oz}

LINZ HERITAGE PRIME BONE-IN NEW YORK {20oz}

PRIME BONE-IN RIBEYE {24oz}

BUTTER POACHED LOBSTER TAIL

GARLIC CREAM SHRIMP

SNOW CRAB CLAWS

ALL FLIGHTS ARE SERVED WITH A SEASONAL SELECTION OF SAUCES & SEA SALTS.

ENTRÉES

STEAK FRITES

USDA PRIME, BÉARNAISE BUTTER 37.

ORA KING SALMON

CURRIED ROASTED CARROT, BROCCOLI,
FINGERLING POTATOES, BEURRE BLANC SAUCE 48.

MAPLE-GLAZED PORK CHOP

APPLE-BACON CHUTNEY 37.

PAN-ROASTED HALF CHICKEN

BRAISED SWISS CHARD, CRISPY POTATOES, PAN GRAVY 29.

BARBECUE SHRIMP

NEW ORLEANS STYLE, CHEDDAR GRITS 29.

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY
HAVE BEFORE ORDERING.